Oatmeal Butterscotch Cookies

In Season 13 of Discovery Mountain we learn that an old cookie recipe might be a clue to Mabel Peabody and Hannah Lewis' past. Harold Peabody loves these cookies, and you might too! Enjoy!

1 ¼ cups	flour
½ tsp	salt
½ tsp	ground nutmeg
¼ tsp	ground cloves
1 tsp	baking soda
1 cup	margarine or butter, softened
¾ cup	white sugar
¾ cup	brown sugar
2	eggs
1 tsp	vanilla extract
3 cups	old-fashioned oats
11 oz pkg	Butterscotch flavored baking chips

Find an adult helper and preheat oven to 375 degrees.

Measure the flour, salt, nutmeg, cloves and baking soda into a small bowl. Stir with wooden spoon to combine.

Measure the softened margarine and sugars into a large bowl safe to use with a hand-mixer or the bowl of a stand-mixer. With your adult helper's assistance, mix the butter and sugar together until well beaten. Add eggs one at a time and mix. Add vanilla extract and mix. Stir in the flour mixture at a low speed. Stir in oats and butterscotch baking chips.

Using a tablespoon or a small ice cream scoop, measure out cookie dough in rounded tablespoons. Place on cookie sheets (lined with parchment paper if you choose) spaced evenly apart.

Finding your adult helper, place cookie sheets in pre-heated oven. Bake for 8-10 minutes. Carefully remove from the oven and place on a wire rack to cool.

Enjoy!